RAISE LEGHORNS FOR FAMILY USE

Meat Possibilities of Fowl Have Been Neglected by Most Poultry Breeders.

AVERAGE BIRD IS TOO SMALL

It Would Be Profitable for Poultry Raisers to Give More Attention to These Egg Producers-Make Splendid Brollers.

(Prepared by the United States Departnent of Agriculture.)

The Leghorn fowl owes its popularity so largely to its egg-producing capacity that the meat possibilities of the breed have been neglected by most Leghorn breeders. Such failure to recognize the potential food value of birds kept to produce a special food product may have been excusable under prewar conditions, but in the present need of utilizing to the full every capacity of every food-producing animal, breeders of Leghorns should give due attention to the development of their table qualities.

Discussion of the meat value of a breed must note and take due account of the fact that the markets-that is, the dealers and consumers-do not recognize breed differences in poultry, except as in a few localities particular breeds may be generally kept and may become known locally, or in special trade lines for excellent table quality. The poultry breeder, therefore, in planning how to make the most of the meat values of his stock considers what market demands can be filled with poultry of the breed which he keeps.

Average Leghorns Too Small.

Average Leghorn hens weigh only about 3 pounds alive. Many of them will dress only 2 to 21/2 pounds. This is not a desirable size for a table fowl, to 5 pounds) which most people prefer when buying a fowl.

Besides being small herself, the average Leghorn produces chicks so small that they do not remain very soft-meated until they have reached the size the market demands in brollers, and so the cockerels cannot be



Ideal Type of Leghorn.

sold for poultry at that stage with the same profit as cockerels from larger stock.

The standard weights for mature Leghorns are: Males 51/2 pounds, females 4 pounds. By making these the minimum weights for birds used in breeding, and by giving the preference to the largest specimens that show Leghorn type without coarseness, strains of Leghorns may be developed that with no loss of laying capacity have considerable merit as table fowls in a limited range of uses,

Leghorn hens which alive weigh 4 pounds or more are heavy enough to meet the demand for dressed fowls a little under the weights generally preferred, and there is enough demand for fowls at this weight to take all the

supply. The cockerels bred from hens of 4 pounds weight and over, if properly grown, will make broiler size as quickly as the chicks of most of the larger breeds. They will also be soft-meated up to about 2 to 21/2 pounds' weight. After that they are apt to harden quickly and their flesh is not so tender. Leghorn cockerels produced from very large males and females-that is, from males that weigh upward of 61/2 pounds and females upward of 51/2 pounds-frequently keep quite softmeated until they reach 4 to 5 pounds weight. Such birds make very satisfactory small roasters for home use, though they will not sell as well on the market as birds of the same weight of a slower growing breed.

Growing Leghorns for Meat.

used for breeding, the chickens will not make good poultry unless they are well grown. In a measure this is true of any chickens; those that are poorly grown never make the development or have the table quality of those that are well grown.

To secure good growth, Leghorn chicks must not be overcrowded in brooders or coops, and as soon as they are large enough to range over an extended piece of ground should be given ins wide range as possible and at the same time fed liberally. Chicks so treated will grow twice as fast as those that are reared under the intenrive conditions to which the greater number of Leghorn chicks are stodected.

INCREASING OUTPUT OF SHEEP AND WOOL

Department of Agriculture Makes Recommendations for 1918.

More Farm Flocks Recommended Wherever Conditions Are Favorable and First Cost of Stocking is Not Too High.

(Prepared by the United States Depart ment of Agriculture.)

The department of agriculture in cludes the following recommendations regarding sheep and wool in its supple mentary production program for 1918

Effort should be made to increase the production of sheep and wool. Increase in farm flocks is recommended wherever conditions are favorable and the first cost of stocking is not too high. The wool produced in this country furnishes only about 50 per cent of the amount used in peace times the war demands have emphasized the seriousness of this domestic shortage



Sheep Pastured in an Orchard.

To equip 2,000,000 soldiers and clothe being too much under the weights (4 them for one year would require the entire quantity of wool grown annual ly in this country.

During recent years we have short about thirty-five million fleeces annual ly, and the pulled wool taken from sheep and lambs slaughtered for meat brings the total clip up to the equivalent of about forty million fleeces. It all this wool were suitable for milt tary use, it would supply only 2,000, 000 men. The production of wool ir the United States has remained practically stationary from 1914 to 1917 while imports increased 48 per cent and the estimated net supply increased only about 21 per cent.

That mutton and wool production in this country can be increased greatly admits of no doubt. This can be accomplished by developing sheep hus bandry on farms, especially in the Eastern and Southern states. Stens should be taken in the East and South to do away with the sheep-killing dos menace by state or local action. Large results can be secured by improving methods of breeding and management on the range; by securing the restocking of improved farm lands with sheep; by the larger use of forage crops and pastures; by encouraging sheep and lamb clubs; by the elimination of parasites; by protection against losses from predatory animals; and by having lambs ready for market at fron Standard Leghorns Better for Poultry. 70 to 80 pounds weight thereby requiring a minimum of grain to finist them and making possible the main tenance of larger breeding flocks.

****************** HIGH-PRODUCING GARDEN

(Prepared by the United States

Department of Agriculture.) Are you sure that your garden is producing as much as it is capable of doing? A half-acre garden, if properly cared for. will produce sufficient vegetables for the average family's use. It will produce far greater returns per acre than can be realized from an equal area devoted to general farm crops. But it is necessary to give the garden proper care and attention if you expect maximum crops. Farmers' Bulletin 937, recently published by the United States department of agriculture, which will be sent free to any who apply for it, so long as the supply lasts, gives specific directions for the planting, care and cultivation of the various vegetables. Make sure that you are not wast-

********** Even when good-sized Leghorns are CARING FOR CONFINED HENS

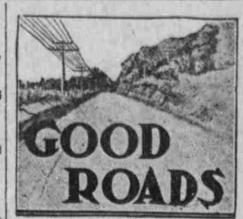
ing time and energy by failing

to give your garden the care

that insures highest yields.

Provide Good Straw Litter In Which to Scatter Grain-Also Supply Green Feed.

(Prepared by the United States Department of Agriculture.) If the chickens must be confined on account of bad weather, provide a good straw litter in which their grain feed may be scattered. This will give them exercise and keep them interested and healthy. When chickens that have been accustomed to free range are closely confined this frequently checks their development for the time being unless they are made contented in the new quarters. Provide green feed for them also.



GOOD ROADS IN NEW ZEALAND

Concrete Declared Mont Satisfactory in Land of Heavy Rains-Cheaper in Long Run.

The New Zealand authorities, both local and national, are carefully studying the subject of good roads, realizing that this is the best way to open up the hinterland of the dominion. The roads of the country, in the main, are not in very good condition. There are some good stone roads, about the larger centers, but few of them extend out more than 25 or 30 miles. Their upkeep has been found very expensive, especially in the northern part of the country, since the rainfall is heavy and washouts are numerous because the stone used is soft and grinds up rapidly, the Scientific American states,

Of late much has been said in regard to the construction of concrete highways, and it is thought that this will be far cheaper in the long run than the stone roads as they are now constructed, for the reason that the upkeep will be so very greatly reduced. It is estimated that a mile of 12-foot concrete road four inches thick could be built in New Zealand for \$2,000 more than a mile of ordinary stone road, on which there would be a saving in upkeep for the first five years of at least \$1,200, while at the end of ten years there would be a saving of \$7,-000 or \$8,000.

FEDERAL AID FOR HIGHWAYS

Organization Arranged by Secretary of Agriculture Described in Recent Publication.

(Prepared by the United States Depart-

The organization sthat has been arranged by the secretary of agriculture to administer the provisions of the federal-aid road act of 1916 is described in a recent publication of the department.

Ten district offices, each directed by a district engineer, reporting to the director of the office of public roads, have been established. The district offices are located in Portland, Ore.; San Francisco, Cal.; Denver, Colo,; Minneapolis, Minn.; Omaha, Neb.; Fort Worth, Tex.; Chicago, Ill.; Montgomery, Ala.; Troy, N. Y., and Wash-Ington, D. C.

The procedure adopted calls for the submission of an application, known



Sand-Clay Road, If Well Kept, Is Satisfactory for Moderate Traffic.

as a project statement, by the state highway department to the district engineer, who examines the road it is proposed to improve, and transmits the project statement with his recommendations to the headquarters office in Washington. If the secretary of agriculture approves the project statement, the plans, specifications and estimates are then submitted by the state highway department to the district engineer, who transmits them with his recommendation to the Washington office, and when they are found to be suitable for approval, a formal certificate to that effect is issued by the secretary of agriculture to the secretary of the treasury and the state highway department, and a formal project agreement is entered into between the secretary of agriculture and the state highway department. As the work progresses or upon its completion, payment on a special voucher approved by the comptroller of the treasury is made of the federal funds apportloned to the state.

COMPLETE PAVING IS SOUGHT

Only Nineteen Miles of Lincoln Highway Remain Unpaved in the State of Ohio.

There will be improved in the stats of Ohio during 1918 many miles of the Lincoln highway. The plans for improvement are so far advanced that of the 284 miles in the state only 19 miles of the route will remain unpayed after the contracts for the present year are fulfilled. Practically all of the road completed is of brick.





We'll heat this earthen pot, you see. Then in it place just one, two, three Full teaspoons of the fragrant tea. One each for urn, and me and thee, And when the water boiling be, Turn on; then steep it theroughly Three minutes to set flavor free.

WHEN COMPANY COMES.

If each householder keeps a hen for each member of the family, chicken soup may be a

more common dish on the tables of the American housewife. Royal Soup .-Put a cut-up fowl in a kettle of cold water, bring to a

holl and boil ten. minutes, then cover tightly and set into the fireless cooker or to simmer on the back part of the range for three or four hours. Remove the chicken which may then be used for another dish and add to the stock two large sliced onlons or a dozen small ones, two diced carrots, one diced turnip, one cupful of peas, two bay-leaves and salt and pepper. Boll until the vegetables are tender, remove the bay leaves but do not strain. Serve with grated cheese and buttered tonst. Veal may be substituted for chicken or a little of both may be used for this soup.

Season all meats with salt, slightly with pepper; to beef add onion juice or a cut clove of garlic, or a minced onion cooked in fat. To lamb add onlon and tomato, mint sauce or tomato catchup. To veal, minced chives. sweet herms. To poultry add celery salt, sweet green pepper, chopped ripe plives. To fish, tomato, parsley, onton, cucumber, horseradish or pickles.

Spread bread with butter lightly then lay on slices of brick or any rich when the bread is hot and tie cheese is melted.

Cream Dressing for Fruit Salad .-Melt four tablespoonfuls of butter and add two and a half tablespoonfuls of cornstarch, one tablespoonful of flour, one-fourth tenspoonful of salt, three drops of tabasco and a tablespoonful of sugar. Add gradually one cupful of hot sweet milk, stir and cook well. Take from the fire and add a beaten yolk and five tablespoonfuls of lemon juice, one at a time, beating well after each spoonful. Add sour cream when ready to use, whip with a Dover egg beater and serve well chilled.

Strawberry Filling for Sponge Cake. -Beat a cupful of cream until stiff. add a third of a cupful of sugar, the white of an egg beaten stiff and a half cupful of well-mashed strawberries. Flavor with vanilla and spread as a filling for layer cake.

Be resolutely and faithfully what you - be humbly what you aspire to Man's noblest gift to man is his sincerity, for it embraces his integrity also.—Henry Thoreau.

MORE GOOD THINGS.

Those who are privileged to have rabbits wild or tame will enjoy this

dish. Wash two rabbits which have been cut in pieces for serving, place a layer of rabbit in a large casserole or stonecovered dish, then cover with a layer of finely sliced onion, a few whole peppers, three cloves, a quarter of a bay leaf and a sprinkling

of salt. Repeat the layers until the pint of boiling water, a teaspoonful of rabbit is all placed, then cover with water and vineger, using one part vinegar to two parts water, cover the dish and let stand two days. Pour into a saucepan or kettle and cook pressed down into the cup; add two slowly until the rabbit is tender. Remove the meat carefully and strain the sauce. Cook two tablespoonfuls of sugar to a deep caramet and add tablespoonfuls of flour with a little fuls of grape juice or jelly.

fuls of mashed potatoes, add salt and or red pepper, a tablespoonful of butnutmeg, one well-beaten egg, half a ter and broth to cover; let simmer cupful of croutons well browned in one hour or until tender. For six butter a tenspoonful of fine channed beads, cut four ounces of marrow from butter a tenspoonful of fine chopped; parsley, or half a teaspoonful of a beef bone, the hind shin, in half-inch sweet marjoram.

Dainty Spring Salad .- Cook a pound of Italian chestnuts (shelled and blanched) in chicken or veal broth (seasoned with vegetables) until tender. Skim out, cool and cut in shreds. Cut tomato jelly in small shapes, shred half a green pepper, and cut a bunch of endive in julienne shreds. Wash and dry the heart leaves of two heads of lettuce and set them on individual plates, sprinkle over it the shredded articles and set the tomato bits above. Pour over two tablespoonfuls of the following dressing and serve.

Salad Dressing.-Cut a Bermuda outon in halves and with a thin, sharp knife scrape the fuice into a bowl; add three-fourths of a cupful of olive oil, a cupful of red wine vinegar, onefourth cupful of tomato catsup, a tablespoonful of worcestershire sauce, one teaspoonful of mushroom catsup,

tenspoonful of salt. Mix and bent until well blended.

It is easy to say how we love new friends and what we think of them, but words can never trace out all the fibres that knit us to the old.

MORE GOOD THINGS.

Spinach is one of the spring greens which should be used freely. It is rich in iron and

salt.

Spinach and Eggs.—Have ready a generous cupful of cooked spinach chopped fine. Melt teaspoonfuls two of butter, add a

tablespoonful of flour a fourth of a teaspoonful each of salt and pepper; cook a moment, then add half a cupful of rich milk and stir until boiling. Add the spinach, mix and use to line a glass baking dish. Break into the dish three fresh eggs and set them into a moderate oven to cook until Serve as a luncheon or supper

Mock Orange Marmalade.-Scrape and grate enough raw carrots to weigh two pounds, then squeeze over the carrot the juice of three lemons, set to cook in a double boiler and cook an hour, or until the carrots are tender, then add the grated rind and juice of three oranges and four cupfuls of sugar; cook until thick.

Vegetable Pic,-Have ready cooked dried Lima beans, cubes of carrot or turnip, peas and canned corn. Mix all together, season with butter, salt and pepper, add a little milk and dispose in individual baking dishes. Cover with rounds of pastry, making an opening for the steam to escape. cheese. Put into the oven and serve Bake long enough to cook the pastry thoroughly. Serve as the main dish for luncheon or supper.

Spanish Mackerel.-Split a Spanish mackerel down the back, remove the bone and the small bones attached to it. Season inside with one-fourth of a teaspoonful of salt and a few dashes of paprika, squeeze over the fish the juice of half a lemon and sprinkle with a tablespoonful of finely chopped chives; put the fish back in its natural shape and place it in a baking dish, suitable for the table. Lay slices of salt pork over it and bake in a hot oven half an hour. Remove the pork and pour over the fish a cup of highly seasoned tomato sauce. Serve another cup with the fish.

We never know the true value of friends. While they live we are too sensitive of their faults, when we have lost them, we only see their virtues.

GOOD THINGS FOR OCCASIONS.

There are any number of people who like carrots, but who have no ambition to originate new



ways of serving them. One of the commonest, and to many the least attractive of all dishes, is creamed carrots. Let us try some other ways to

serve the wholesome veegtable.

Puree of Carrots-Scrape two large carrow, wash and dry them, cut in slices or shreds. Put into a saucepan with two tablespoonfuls of butter, a sugar and a dash of paprika; cover and let simmer very gently for about an hour; add three cupfuls of soaked bread that has been well drained and quarts of chicken or veal broth and simmer an hour.

Celery With Beef Marrow,-Allow a head of celery to each pereson, pare very slowly to the sauce. Mix two the roots and cut the stalks, wash in several waters to remove all earth; of the sauce and add to it, just before have all heads the same length and serving put the fabbit back into the put on to boil in boiling water to cover; sauce to reheat, add three tablespoon-, boil five minutes, then drain on a cloth, set the heads into a dish where they Potato Dumplings.-Take two cup- will lie flat, add salt, a piece of green slices, let soak in cold water, drain; cover with boiling water and let simmer one minute; drain and it is ready. Serve with a brown sauce; add five tablespoonfuls of corn flour, add four tablespoonfuls of olive oil and cook until frothy, then add one cupful of highly seasoned brown stock, a half cupful of tomato puree, and stir until bolling; add one tablespoonful of worcestershire sauce, a dash of paprika and two or three tablespoonfuls of orange juice.

Breakfast Dish .- Heat two cupfuls of tomato, add salt, pepper and butter to season, and pour over well-buttered toast which has been softened around the edges in hot water before spreading with the butter. The bread simply heated in the oven is fully as good and much easier to prepare.

INCREASE IN WESTERN CANADA LAND VALUES

But Forty and Fifty Bushels of Wheat to the Acre.

During the past year there has been greater demand for farm lands in Western Canada than for a number of years past. The demand is for good farm lands improved or unimproved And at an increase of from ten to fifteen dollars an acre more than the same lands could be had for a couple of years ago.

The rise in the price of every kind of produce grown on these Westers lands, in some cases to double and in others to treble the price prevailing be fore 1914, have attracted and are attracting in ever-increasing proportions the men who are anxious to invest their money, and apply their energies in the production of wheat for which the allied nations are calling with voices which grow louder and more anxious as the months roll on, and the end of the war still seems distant. Beef, and more especially bacon, are required in ever greater quantities, and the price of all these things has soured, until it is not a question of what shall we produce, but how much can we produce. Even should this world calamity be brought to a close in six months from now, it will be years before normal pre-war prices prevail, and meantime self-interest if not patriotism is turning the minds of thousands back to the land. The inevitable consquence has been the rise in values of land, especially wheat

The Caigary Herald, commenting on these conditions says:

"From inquiries made from leading dealers in farming and ranching properties, and from the information gathered in other ways, it is known that the value of all land-wheat land, mixed farming properties, and even good grazing land-has risen in the last two years 40 per cent. Wheat lands in some districts have practically doubled in price. One dealer in farm lands recently sold three sections for \$70 an acre, one extra good quarter went as high as \$90, and another brought \$100. These are, of course, large prices, but that they will be equaled or even surpassed in the near future is beyond question. There is a feature about this rush to the land from which the most solid hope can be drawn for the success of the movement. The proper tillage of land, to produce large crops in a climate like ours is now understood and practiced as it never was in the early days of the province. It would seem too that with the increase of land under cultivation, the seasons are changing and the rainfall becoming greater and more

"Crops are being harvested, especially in Southern Alberta, which would farmer, with his old-fashioned ideas of breaking and seeding. And at the price now set by the government for wheat and which possibly may be increased during the coming season, the return to the practical skilled agriculturist must necessarily be very large.

"What matters \$10 or even \$29 an acre extra on wheat land when a return as high as 50 bushels and even more may be taken from every acre sown? With hogs bringing \$20 a hunfred pounds; beef on the hoof at \$12. and mutton \$16, while wool under the new government arranged system of handling and sale brings 65 cents a pound (and these values cannot fall to any great extent for some years) the demand for land will continue and values increase in a corresponding degree.

"There has never been in the history of Canada a time so favorable for the farmer as the present; self-interest, the inspiration of patriotic feeling, the aid freely extended by the government, who are permitting the import of certain agricultural implements free, all these tend to still further raise the price of Alberta land."-Advertisement.

A Hot One.

Was it at a meeting of our aircraft officials? Perhaps 1: was and perhaps It wasn't. Anyway, a member was protesting vigorously against the snall-like progress in turning out things that were sorely needed. A "scene" ensued and the chairman tried to pour oil on the troubled waters. "Mr. Blank must remember," said

he, "that Rome wasn't built in a day," "I know it wasn't," retorted the protesting member, "and if this board had had the work to do it wouldn't be built yet."-Boston Transcript.

Have a Clear Skin.

Make Cuticura Soap your every-day tollet soap and assist it now and then by touches of Cuticura Ointment to soften, soothe and heal. For free samples address "Cuticura, Dept. X. Boston." At druggists and by mail. Soap 25, Cintment 25 and 50,-Adv.

Part of Her Costume. Bessle came running to her grandmother holding a dry, pressed leaf, obviously the relic of a day long gone by, "I found it in the big Bible, grandma," she said. "Do you 'spose it belonged to Eve?"-Boston Transcript.

A fad is the peculiar fancy of some one you know.

When Your Eyes Need Care Try Murine Eye Remedy